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UNITED STATES.

MUNICIPAL ORDINANCES, RULES, AND REGULATIONS PERTAINING TO PUBLIC HYGIENE.

[Adopted since Jan. 1, 1910.]

NEW BEDFORD, MASS.

MILK--PRODUCTION, CARE, AND SALE.

RULE 1. No person, firm, or corporation shall engage in the production, sale, delivery, or distribution of milk in the city of New Bedford except in accordance with the rules and regulations of the board of health of New Bedford.

RULE 2. Every person, firm, or corporation keeping or offering for sale milk in the city of New Bedford, shall annually, before the 1st day of June, be licensed so to do by the milk inspector of said city, and then only after applicant has filed with said milk inspector a list of producers supplying him with milk, together with quantity furnished. Changes in the list of producers must from time to time be reported to the board of health. Licenses are not transferable.

RULE 3. No milk for sale or distribution in the city of New Bedford shall be stored in any portion of a building which is used for the stabling of horses, cows, or other animals, or for the storing of manure, or in any room used in whole or in part for domestic or sleeping purposes, unless the storage room for milk is separated from other parts of the building to the satisfaction of the board of health.

RULE 4. All rooms in which milk intended for sale in the city of New Bedford is stored, cooled, mixed, or strained shall be kept clean at all times to the satisfaction of the board of health, and all utensils actually employed in the storage, sale, or distribution of milk shall be washed with boiling water or sterilized with live steam regularly after being so used.

RULE 5. No urinal, water closet, or privy shall be located in the rooms called for in the preceding sections or so situated as to pollute the atmosphere of said rooms.

RULE 6. All milk produced for the purpose of sale or distribution in the city of New Bedford shall be strained and cooled as soon as it is drawn from the cow, outside of the barn and in a clean atmosphere, and away from all sources of contamination.

RULE 7. Milk for sale in any store, shop, restaurant, market, bakery, or other establishment shall be stored in a covered can or vessel in a refrigerator. No vessel containing milk for sale shall be allowed to stand outside said cooler, box, or refrigerator, except while a sale of said milk is being made.

RULE 8. All cans, bottles, or other vessels of any sort used in the sale, distribution, or delivery of milk shall be cleansed or sterilized before they are again used for the same purpose, and all wagons used in the conveyance of milk for sale or distribution shall be kept in a cleanly condition and free from offensive odors.

RULE 9. The use of wooden plugs as covers for milk cans is prohibited.

RULE 10. No vessels which have been handled by persons suffering from typhoid fever, scarlet fever, diphtheria, or other infectious disease shall be used to hold or convey milk until they have been thoroughly sterilized. No bottle, can, or receptacle used for the reception or storage of milk shall be removed from a private house, apartment, or tenement wherein a person has any infectious disease, except with the consent of the board of health.

RULE 11. All stables where cows are housed must be kept clean, well lighted and ventilated, and the tie-ups must be whitewashed at least once a year.

RULE 12. The hands of the milkers must be washed before milking, immediately after the udders of the cows have been wiped with a clean cloth, and all milking must be done with dry hands.

RULE 13. The board of health reserve the right to collect samples of milk for bacterial count and to inspect the premises of any producer supplying New Bedford with milk, and a continuance of the business in New Bedford depends upon conformity with these regulations and such other conditions as the board of health may from time to time impose. [Regulation board of health, adopted Apr. 12, 1911.]

MINNEAPOLIS, MINN.

PROTECTION OF FOOD STUFFS—GAME, FISH, POULTRY AND MEATS.

SECTION 1. No person, company, or corporation shall engage in the business of keeping, maintaining, conducting or operating any store, meat market, butcher's stall, shop, stand, or business, in the city of Minneapolis, for the sale at retail of any game, fish, poultry, or butcher's meat, without first paying the license fee and obtaining a license therefor as herein provided.

SECTION 2. Any person, company, or corporation desiring a license to engage in the business specified in section 1 hereof shall file with the commissioner of health of the city of Minneapolis a written application to the city council for such license, which application shall state the name of the applicant, his place of residence, and the place for which he desires a license to carry on such business. The commissioner of health shall thereupon examine or cause to be examined the sanitary conditions of the place proposed to be licensed, and shall present such application to the city council, together with statement of the sanitary conditions of the place proposed to be licensed, with his approval or disapproval of the same. Such license shall be issued to the applicant by the commissioner of health only when authorized and directed by the city council so to do, upon the presentation by the applicant of a receipt from the city treasurer, showing the payment into the city treasury of the license fee required for such license. The sum of \$5 is hereby fixed and established as an annual license fee for such license. All licenses issued under the ordinance shall be for the period from the date of such license to the first Monday in May next following the issuance of the same. The license fee for any such license issued for a fractional part of a year ending on the first Monday in May after the issuance thereof shall be a pro rata part and portion of said license fee of \$5. Each such license shall authorize the licensee named therein to carry on such business only at the place stated in such license, and each licensee shall keep his license conspicuously posted in the market, store, stall, shop, stand, or other place of business for which the same is issued.

SEC. 3. All game, fish, poultry, and butcher's meats offered for sale in any market, store, butcher's shop, stand, or other place of business in the city of Minneapolis shall be properly and sufficiently protected from dirt, dust, flies, and handling by customers. All meat markets or other places of business for the sale of game, fish, poultry, or butcher's meats in the city of Minneapolis shall be provided with tight hardwood, tile, or cement floors, and with running water and sewer connections, where water mains and sewers have been laid in the street, avenue, or alley in front of any lot, part of lot, or parcel of land upon which said meat market or other places of business are located, and all windows and doors therein shall be properly screened so as to exclude flies therefrom. All such meat markets, butcher's stalls, shops, and stands, and all tools, implements, and fixtures used or employed therein should be kept clean and in a sanitary condition, and all employees therein when handling meat, sausage, or other provisions therein shall wear clean linen or rubber aprons, which must be washed frequently and kept clean. No horse meat shall be had, kept, offered for sale, or sold in any meat market, store, butcher's stall, shop, stand, or any other place of business in the city of Minneapolis. All delivery wagons used for the delivery of game, fish, poultry, or butcher's meat in the city of Minneapolis shall be properly covered and kept in a clean and sanitary condition, and other provisions delivered in such delivery wagons shall be kept covered, so as to keep the same free from dirt, dust, flies, and other contamination.

SEC. 4. No game, fish, poultry, or butcher's meat shall be offered for sale or sold or delivered in the streets, avenues, or alleys of the city of Minneapolis, except the same be wrapped in paper or canvas to protect from dust and flies.

SEC. 5. Any license issued under this ordinance may be revoked by the mayor, city council, or municipal court of the city of Minneapolis, as provided in section 16, chapter 4, of the city charter.

SEC. 6. Any person who shall violate any of the provisions of this ordinance shall, upon conviction thereof before the municipal court of the city of Minneapolis be punished by a fine not exceeding \$100 or by imprisonment not exceeding 90 days.

SEC. 7. This ordinance shall take effect and be in force from and after its publication. [Ordinance approved Mar. 18, 1910.]